



GUNDLACH BUNDSCHU

EST. 1858

2008 TEMPRANILLO ROSÉ, ESTATE VINEYARD SONOMA VALLEY

VINEYARD Rhinefarm Vineyard
Estate grown, produced and bottled
Clay loam soils with gravel deposits at 70–100 feet elevation
Small block of Riscal and Mauro clones planted 1993
Yield 2.3 tons/acre

WINEMAKING

Harvest Date: September 11
Brix at Harvest: 23.2°
TA at Harvest: 0.47g/100ml
pH at Harvest: 3.56
Vinification: Harvested by hand in half-ton bins during cool morning hours
Destemmed, lightly crushed and conveyed direct to press
Must left on skins for two hours to extract light color and berry phenolics
Juice pressed off skins and fermented at cool temperature
Yeast strain: Pris de Mousse
100% stainless-steel fermentation to completeness

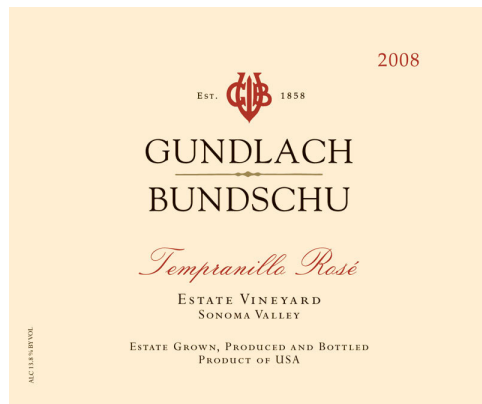
HARVEST NOTES

In 2008, there was more springtime frost than usual, but we were lucky enough to not be greatly affected unlike some of our neighbors. We found ourselves enduring erratic temperatures in May with heat spikes followed by cool weather and very little rain. June and July brought heat in combination with smoke strewn across Northern California. Luckily, our grapes were not affected by the smoke to our north. While the harvest was busy at first, mid-September brought cooler weather which slowed ripening, allowing us to catch our breath and finish out the season calmly. The strong 2008 vintage resulted in concentrated wines, full of distinctive character.

WINEMAKER TASTING NOTES

The lifted fruit jumps out of the glass with aromas of strawberry, kiwifruit, tangerine, maraschino cherries, pineapple and lime. This wine enters crisp and clean continuing with strawberry and kiwifruit flavors as well as having a delicately rich texture that fills your mouth, reminding you it is a rosé and not just another white wine. The clean and fruit filled finish will quench any thirst on a hot day and is a great pairing for grilled foods and shellfish.

Jeff Bundschu
Sixth Generation Vintner



Composition: 100% Tempranillo
Bottled: February 2009
Cases Produced: 230
Alcohol: 13.8%
TA at Bottling: 0.58g/100ml
pH at Bottling: 3.67
RS: 0.04%

